

# cuna

NYC Restaurant Week Winter 2026

## Starters

*choice of one:*

- Hamachi crudo / cilantro-line emulsion, avocado, fennel
- Corn-butternut soup / pumpkin seeds, chili ancho oil, crema
- Grilled romaine / cotija, avocado, cilantro

## Mains

*choice of one:*

- Grilled mayan octopus / black beans, mole, plantain, crema, cilantro
- Pork milanese / seasonal lettuce, roasted sweet potato, feta, garlic crema
- Roasted sea bass / coconut-ginger rice, mango, serrano, cilantro

## Desserts

*choice of one:*

- Corn cake / cajeta, caramelized popcorn, peanuts, caramel ice cream
- Churros / chocolate, cinnamon sugar
- Flan / whipped dulce de leche

*Three-Course Prix-Fixe (\$60/pp)*